

# APA Citra - Cascade

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Malteurop	1 kg (16.7%)	85 %	4
Grain	Pale Ale Malteurop	5 kg (83.3%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Boil	Citra	20 g	10 min	13.3 %
Boil	Cascade	20 g	10 min	6.9 %
Aroma (end of boil)	Citra	30 g	0 min	13.3 %
Aroma (end of boil)	Cascade	30 g	0 min	6.9 %
Dry Hop	Cascade	50 g	4 day(s)	6.9 %
Dry Hop	Citra	50 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mecz irlandzki	5 g	Boil	10 min